

NEW YEAR'S EVE

DINNER

31 DECEMBER 2025

395 per person

Wine pairing 6 glasses – 280 | 7 glasses – 300



LEAK AND TRUFFLE TERRINE

Romaine lettuce, truffle, Isigny cream

KING CRAB GLAZED WITH ANDEREAN SAGE CREAM

Kombu broth, dill oil

GRILLED SCOTTISH LOBSTER

Ginger butter

WAGYU MILLEFEUILLE

Boston lettuce, beetroot fermentation, mushroom butter, truffled mash

MAPLE CREAM

Orange semiconfit in ginger syrup, cranberry

NOT-SO-CLASSIC BLACKFOREST

Morello cherry gel, chocolate gavotte

BRILLAT SAVARIN CHEESE

Winter truffle

Additional £30 per person

*All menu items are subject to change according to seasonality and availability.
Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT.*